

# Flamaster

www.flamasterusa.com

Project name: \_\_\_\_\_

Location: \_\_\_\_\_

Item#: \_\_\_\_\_ QTY: \_\_\_\_\_

Model#: \_\_\_\_\_

## Gas Convection Oven

### Model:FLM-COE240-1



- 3 High power heating elements  
Total 10kW, 208V or 240V, 60 Hz, 1 or 3 phase.
- Independent doors with full view windows.
- Two-speed, 1/2 hp fan motor (1725/1140rpm).
- Porcelain enamel oven interior.
- 10 positions interior rack guides, 5 racks.
- Dial type electronic thermostat & manual timer control 60 mins.
- Temperature range: 150°F-500°F (66°C -260°C).
- Control panel opens downward for easy service.
- Two halogen interior lights.
- Exterior Stainless steel front sides and top.
- Forced "cool down" fan mode.
- Offers solid construction as well as solid production.
- The versatility for cooking many types of food products with set temperatures and cook time 20%-30% lower than regular static ovens.
- Available in single unit or double stack option,  
This 54,000 BTU convection oven will give operator many years of continuous, trouble free use!

**Toll Free: +1(800)373-8699**

**flamaster@chefmindgroup.com**

Address: 1189S Jellick Ave,  
City of Industry, CA 91748

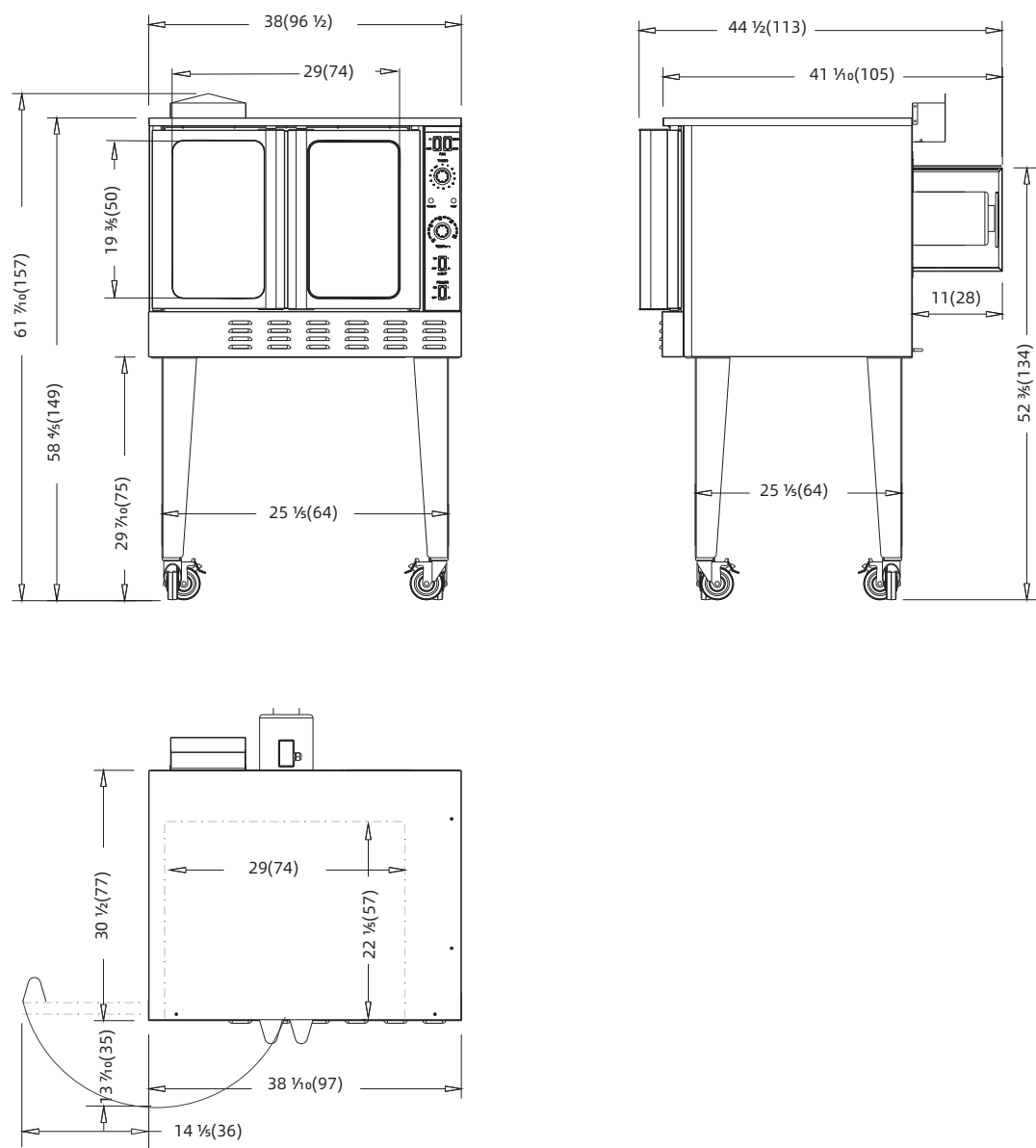


Gas Convection Oven

Model: FLM-COE240-1

•CSA design certified NSF listed

MODEL	TOTAL WATTS	POWER SUPPLY	AMPS 1PHASE/3PHASE	OVERALL DIMENSION	INTERNAL CAVITY
FLM-COE240-1	10000	208V/60Hz	53A/31A	38 x 44 ½ x 61 ⅞	29 x 19 ¾ x 22 ½



1 YEAR PARTS WARRANTY

